



## **Restaurant Weeks January 16-28, 2023**

### **Dinner Menu - \$55**

#### **Starter course:**

Small Market Salad - salt roasted beets, celery root, butternut squash, pomegranate ricotta, grilled halloumi cheese, orange segments, preserved lemons, arugula lettuce, walnut dukkah. Contains dairy and tree nuts (both can be removed)

#### **Entree course:**

Lentil Crusted Lamb Shank - braised then crusted shank with cous cous, oyster mushrooms, sun-dried tomatoes, kalamata olives, citrus chermoula, and lamb sauce. Contains dairy (can be removed)

#### **Dessert course:**

Port Wine Poached Pear - poached pear with spiced custard, port wine reduction, walnut dukkah and Brindle's vanilla ice cream. Contains dairy and tree nuts (both can be removed)

#### **CULINARIA HOSPITALITY FUND**

Support Culinaria and make a donation today!

Venmo: @Culinaria

PayPal: Scan the QR Code for the link

